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café
chardonnay

Menu

4533 PGA Blvd. (In The Gardens Square Shoppes)
Palm Beach Gardens, Florida
561.627.2662 | Reservations

Dinner

[DINNER](#) | [LUNCH](#) | [WINEBAR](#)

Appetizers

Brandied Lobster Bisque with Maine Lobster Meat...\$9

Chilled Shellfish Cocktail of Jumbo lump crab, gulf shrimp, Pommerey mustard and keylime mustard sauces, Vegetable crudites...\$17

French Onion Soup baked with an Herb Crostini and Gruyere Cheese...\$8

Wild Mushroom Strudel of Crisp Filo filled with an assortment of Sautéed Woodland Mushrooms over a Winter Truffle and Fontina Fonduta...\$13

Escargot Scampi Style with grilled Crostini, cherry tomatoes and garlic white wine sauce...\$10

Sauteed Foie Gras, Apple Tarte Tatin with Duck confit, cranberry compote, Fuji apples and a port wine glaze...\$20

Jumbo Lump Crab Cake with hearts of palm, mango and cucumber salad and a passion fruit emulsion...\$14

Rigatoni Bolognese with fresh buffalo mozzarella...\$11

Salads

Romaine, Radicchio and Belgian Endive salad tossed with Apples, Gorgonzola Cheese, Sundried Tomatoes and Balsamic Vinaigrette...\$10

Caesar Salad, crisp romaine, homemade croutons and Caesar dressing, Reggiano Parmesan ...\$9

Fresh Buffalo Mozzarella Cheese with Beef steak tomatoes, fresh basil, Tuscan olive oil and aged balsamic...\$13

Oven Roasted Beet Salad over Frisee Greens and Arugula with Spiced Pecans, Stilton Bleu Cheese and Sherry Pomegranate Vinaigrette...\$13

Entrees

Herb and Dijon Crusted Rack of Lamb with goat cheese mashed potatoes and lamb jus...\$35

Pan Seared Veal Scaloppine with Butternut Squash Sage Ravioli, Arrow Leaf Spinach and Prosciutto Cracklings in a Marsala pan Gravy...\$30

Grilled Filet Mignon with Rosemary Potato Gratin, Shallot Confit and a Cabernet Reduction...\$36

Duck Two Ways, seared breast, leg confit, braised red cabbage, Anjou pears and an apple cider reduction...\$29

Sauteed Colossal Prawn "Scampi," Broccoli, Sun-dried Tomatoes and Toasted Pine nuts tossed with fresh linguine...\$35

Macadamia Crusted Yellowtail Snapper topped with Tropical Fruit Salsa and Orange Beurre Blanc...\$34

Grilled Atlantic Salmon with Frisée Greens and warm French Lentil Salad in a Truffle Vinaigrette...\$29

Tandori Spiced Roasted Boneless Free Range Chicken, Dry Apricot Couscous Salad and Vanilla Curry Yogurt...\$25

Hand Cut Fettuccine with Maine Lobster and Diver Scallops in a truffle Reggiano Parmesan cream...\$39

Pan Seared Veal Chop with mushroom risotto, roasted vegetables and demi glaze...\$42

We also offer a variety of daily specials including many local fish, meats and desserts.
Menu prices and selections are subject to change.

[DINNER](#) | [LUNCH](#) | [WINEBAR](#)

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